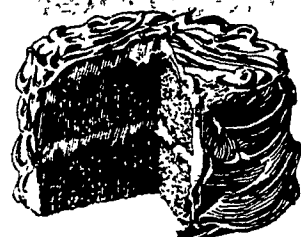


# Home On The Range



## Christmas cookies - No. 1 food tradition

Christmas cookies are a very special part of the holidays. No one who values this tradition is willing to do without them, although it may take several sessions of baking to complete the colorful collection.

These holiday treats not only make for nice snacking and entertaining but they are also wonderful gifts. It may take you half the night to wrap them gaily in fancy jars, boxes or tins, but you can be sure they're thoroughly appreciated.

To be at their best, use only fresh creamery butter because it imparts special flavor to the cookies. You'll notice too, that butter cookies use less sugar than other kinds.

1 t. vanilla  
2 1/3 c. all-purpose flour  
Preheat oven to 350 degrees. Cream butter; gradually add sugar and beat until light and fluffy. Beat in egg and vanilla. Gradually blend in flour. Fill cookie press. Using star attachment, form circles or "S's" on unbuttered cookie sheets or use other press designs. Decorate with sugar crystals, other candies or nuts or leave plain. Bake 8 to 10 minutes. Remove to wire rack to cool.

### Variations:

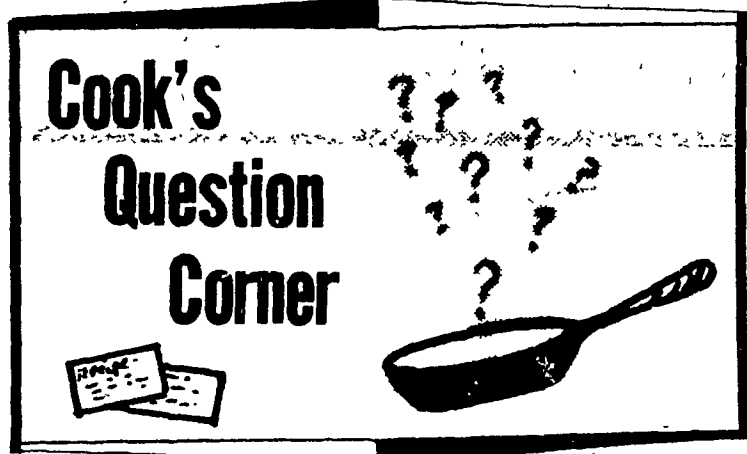
**Almond Spice:** Substitute almond extract for vanilla; mix in 1/2 t. cardamom with flour before adding to creamed mixture.

**Rum and Nutmeg:** Substitute rum extract for vanilla; mix in 1/2 t. nutmeg with flour before adding to creamed mixture.

**Chocolate:** Add 1 square semi-sweet chocolate, melted and cooled, after vanilla.

### SPRITZ COOKIES (Shown in picture)

1 c. butter  
1/2 c. sugar  
1 egg



**QUESTION** — I would like some cheese cake recipes. Can anyone help?

N. Fisher, Lancaster

**ANSWER** — In answer to a request for Magic Swirl Chocolate Cake, Lucinda Nolt of New Holland has supplied this one:  
**MAGIC SWIRL CHOCOLATE CAKE**

1 c. butter  
2 c. sugar  
3 eggs  
2 t. vanilla  
2 3/4 c. all-purpose flour  
1 t. baking soda  
1/2 t. salt  
1 c. buttermilk  
1 c. canned chocolate syrup  
1/4 t. baking soda  
1 c. flaked coconut

Cream butter and sugar until light and fluffy. Blend in eggs and vanilla. Combine flour, 1 t. baking soda, and salt. Add alternately with buttermilk to creamed mixture.

Combine chocolate syrup and 1/4 t. baking soda; blend into 2 cups batter. Add coconut to remaining batter and pour into a greased and floured 10-inch tube pan. Pour chocolate batter over vanilla batter in pan. Do not mix. Bake at 350 degrees about 1 hour and 10 minutes. Cool 15 minutes. Remove from pan.

### Recipe Topics

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Celebrate your holiday with cookies that have long-lasting butter flavor. Several dozen Spritz cookies with their variations go a long way towards meeting your holiday needs. Their

shapes can be sprinkled with sugar or candy coated; their flavors might be butter, almond spice, rum nutmeg or even chocolate.

### FRUIT COOKIES

1 1/2 c. raisins  
1 1/2 c. currants  
1 1/2 c. candied pineapple  
1 1/2 c. candied cherries  
1/2 c. thinly cut citron  
1 1/2 c. broken nuts  
1/2 c. butter  
1 1/2 c. brown sugar  
3 eggs, separated  
1/2 c. evaporated milk  
1 1/2 t. vinegar  
2 c. sifted enriched flour  
1/2 t. baking soda  
1/2 t. salt  
1 t. cinnamon  
1 t. cloves  
1 t. allspice  
dash of nutmeg

Wash raisins and currants and drain well. Cut other fruit into small pieces. Cream butter until smooth and plastic. Add sugar gradually and continue creaming until free from sugar granules. Beat in egg yolks.

Stir vinegar into milk and add to batter mixture. Mix and sift flour, soda, salt and spices. Stir into butter mixture with the fruit and nuts.

Beat egg whites until stiff but not dry. Fold into batter. Drop by teaspoons onto greased cookie sheet.

Bake at 325 degrees for 20 to 25 minutes. Makes 8 to 10 dozen.



### Chewy Party Squares

#### CHEWY PARTY SQUARES

2 eggs  
1 c. firmly packed brown sugar  
2/3 c. all-purpose flour  
1/2 c. chopped nuts  
1/2 c. coconut  
3/4 t. vanilla  
1 t. double-acting baking powder  
1 4t. salt  
lemon glaze — below

Combine eggs and sugar in top of double boiler. Cook and stir over hot water until mixture is smooth, about 3 minutes. Remove from

heat; blend in flour, nuts, coconut, vanilla, baking powder and salt. Pour into a greased 8-inch square pan. Bake at 350 degrees about 20 minutes or until cake tester inserted into center comes out clean. Spread tangy lemon glaze over warm cake; cook thoroughly. Cut into squares.

**Lemon Glaze:** Place 1 cup sifted confectioners sugar in small bowl. Gradually add 4 t. hot milk, 2 t. lemon juice and 1/8 t. grated lemon rind. Blend well.

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